

MENUS & OFFERINGS

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BREAKFAST

All Breakfasts Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Orange and Cranberry Juices

CONTINENTAL

Seasonal Fruit and Berries

Vanilla Non-Fat Greek Yogurt with House-Made Granola, Sliced Almonds, Mixed Berries

Freshly Baked Croissants, Assorted Mini Muffins and Bagels with Jams, Marmalade, Honey, Cream Cheese and Butter

45 Per Person

FARM FRESH BREAKFAST

Seasonal Fruit and Berries

Vanilla Non-Fat Greek Yogurt with House-Made Granola, Sliced Almonds, Mixed Berries

Freshly Baked Croissants, Muffins and Bagels with Assorted Jams, Marmalade, Honey, Cream Cheese and Butter

Eggs (Select One)

Farm Fresh Scrambled Eggs*

Egg White Frittata*

Seasonal Vegetables

Breakfast Wrap, Eggs, Cheese*

Egg Bites, Goat Cheese, Chive*

Breakfast Potato (Select One)

Home Fries, Peppers, Onions

Cheddar Hash Browns

Bacon (Select One)

Applewood Smoked Bacon

Turkey Bacon

Sausage (Select One)

Pork Sausage

Chicken Sausage

54 Per Person



*These items are served raw/undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your planner if anyone in your party has a food allergy.

Breakfast buffets require a 15-person minimum and must be ordered for the full guarantee of the group. Gluten free and vegan options are available upon request.

BREAKFAST



Enhancement pricing only applies when added to a full buffet. All selections must be guaranteed for the full amount of the group. Please consult your sales planner for à la carte pricing options.

House Signature Protein Pancakes
Mixed Berry Compote, Vermont
Maple Syrup
12 Per Person

Back Bay Benedict*
English Muffin, Ham,
Tomato-Confit, Hollandaise
10 Per Person

Challah French Toast
Spiced Banana, Vanilla Batter,
Crème Fraiche
10 Per Person

Breakfast Sandwich
Eggs, Bacon, Tomato, Vermont
Cheddar, Texas Toast
9 Per Person

Citrus-Avocado Toast
Sourdough, Everything Spice
40 Per Dozen

Buttermilk Pancakes
Vermont Maple Syrup
8 Per Person

-Add Blueberries, Bananas, Or
Chocolate Chips +2 Per Person

Smoked Atlantic Salmon
Capers, Onion, Tomato, Bagel
15 Per Person

Breakfast Meats (Select One)
Applewood Smoked Bacon
Breakfast Sausage
Turkey Bacon
Chicken Sausage
Natural Ham
8 Per Person

Steel Cut Irish Oatmeal
Brown Sugar and Cranberries
8 Per Person

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LUNCH

EXECUTIVE LUNCH

Soup (Select One)

Tomato Basil Soup
New England Clam Chowder

Salad (Select Two)

Baby Field Greens, Sherry Vinaigrette
Poached Pear and Blue Cheese Salad
Baby Gem Caesar Salad, Croutons, Anchovies
Tomato-Mozzarella Salad, Basil, Balsamic

Entrée (Select Two)

Sliced Sirloin, Cabernet-Veal Reduction*
Mushroom Ravioli, White Wine, Garlic Butter
Grilled Salmon, Lemon Caper Sauce
Pesto Seared Chicken, Cranberry Jus
Herb Breaded Baked Local Cod, Dill Butter

Starch (Select One)

Herbed Fingerling Potatoes
Potato Purée
Wild Rice

Roasted Seasonal Vegetable (*Included*)

Dessert (Select Two)

Chocolate Decadence Cake
Boston Cream Pie
Fresh Fruit Tart

72 Per Person

SANDWICH BOARD

Soup Du Jour
Baby Field Greens, Sherry Vinaigrette
Herb Quinoa and Greens Salad, Citrus Vinaigrette
Pasta Salad, Garden Vegetables, Balsamic Vinaigrette
Cape Cod Potato Chips (Individual Bags)
Freshly Baked Brownies and Cookies

Sandwich (Select Three)

Grilled Chicken Pesto, Garlic Aioli, Arugula, Roasted Tomato, Ciabatta
Turkey BLT, Cranberry Compote, Multigrain
Italian, Cured Meats, Tomato, Mozzarella, Muffuletta Dressing, Focaccia
Caprese Panini, Fresh Mozzarella, Tomato, Basil, Balsamic, Focaccia
Grilled Vegetable Wrap, Hummus, Cured Tomato, Aged Balsamic
Short Rib Panini, Caramelized Onion, Horseradish Crème, Arugula, Ciabatta
68 Per Person

SOUP & SALAD

Tomato Basil Soup
New England Clam Chowder
Caesar Salad
Mixed Greens, Sherry Vinaigrette
Quinoa
Grilled Chicken
Grilled Salmon
Sliced Fruit and Berries
Rotating Seasonal Cobbler

59 Per Person



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Lunch buffets require a 25-person minimum and must be ordered for the full guarantee of the group. Based on 90-minutes of service. Gluten free and vegan options are available upon request.

DINNER

All plated dinners are served with assorted breads and butter preset on the table.

A maximum of three entrées may be selected. Final counts are due (2) weeks in advance. Place cards with menu selections or seating chart required.

The highest priced entrée selected will be the price of the meal.

Tablesides ordering is unavailable.



Starter (Select One)

New England Clam Chowder
Smoked Bacon, Potatoes, Chives

French Onion Soup
Melted Gruyere, Garlic Crouton

Caesar Salad
Baby Gem Lettuce, Parmesan, Croutons, Anchovies

Beet & Burrata Salad
Wheatberries, Saffron, Chicory, Citrus Vinaigrette

Poached Pear Salad
Autumn Greens, Endive, Gorgonzola, Fig, Cider Vinaigrette

Dessert (Select One)

Chocolate Decadence Cake
New York Cheesecake,
Raspberry Purée, Fresh Berries

Caramel Apple Cheesecake

Boston Cream Pie
Crème Anglaise, Fresh Mint

Fruit Tart
Graham Crust, Fresh Fruit & Berries

Entrées (Select up to three)

Roasted Half Chicken
Fondant Potatoes, Charred Broccolini, Shaved Fennel, Natural Jus
88 Per Person

Beef Tenderloin Filet*
Potatoes Anna, Grilled Asparagus, Forest Mushrooms, Bordelaise Sauce
110 Per Person

Pan Seared Diver Scallops
Herbed Fingerling Potatoes, Grilled Asparagus, Saffron Cream, Fennel Pollen
110 Per Person

Braised Short Rib
Roasted Carrots, Red Wine Reduction, Potato Puree, Crispy Roasted Shallot, Wild Mushrooms
98 Per Person

Grilled Salmon
Jasmine Rice, Baby Bok Choy, Melted Leek, Ginger Sauce
88 Per Person

Winter Squash Risotto
Mulled Cider Broth, Fennel
78 Per Person

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Plated dinners require a 15-person minimum and must be ordered for the full guarantee of the group. All pricing is subject to change without notice.

All food and beverage is subject to 18% taxable service charge, 7% Massachusetts sales tax and 12% taxable administrative fee. Gluten free and vegan options are available upon request.

DINNER

Soup (Select One)

Butternut Squash Bisque, Apple
Lobster Bisque, Sherry

Salad (Select Two)

Caesar Salad
Baby Gem Lettuce, Parmesan,
Focaccia Croutons, Anchovies

Boston Bibb Salad
Red Oak, Frisée, Cranberries,
Pecans, Gorgonzola, Fig-Balsamic

Harvest Salad
Roasted Butternut, Pumpkin Seeds,
Pomegranate, Whipped Maple-Goat
Cheese, Cider Vinaigrette

Entrée (Select Two)

Sliced Sirloin*
Brandy Cream Sauce

Roasted Statler Chicken Breast
Citrus Infused Demi-Glace

Grilled Salmon
Pickled Ginger Beurre Blanc

Pork Tenderloin Medallions*
Pomegranate Glaze

Braised Short Rib Ravioli
Mushroom Sauce, Tarragon

Winter Squash Risotto
Mulled Cider Broth, Fennel

Starch (Select One)

Rosemary-Truffle Roasted Potatoes
Roasted Garlic Whipped Potatoes
Sweet Potato Purée
Wild Rice

Vegetable

All Buffets Include Chef's Selection of
Seasonal Vegetable, Rolls and Butter

Dessert (Select Two)

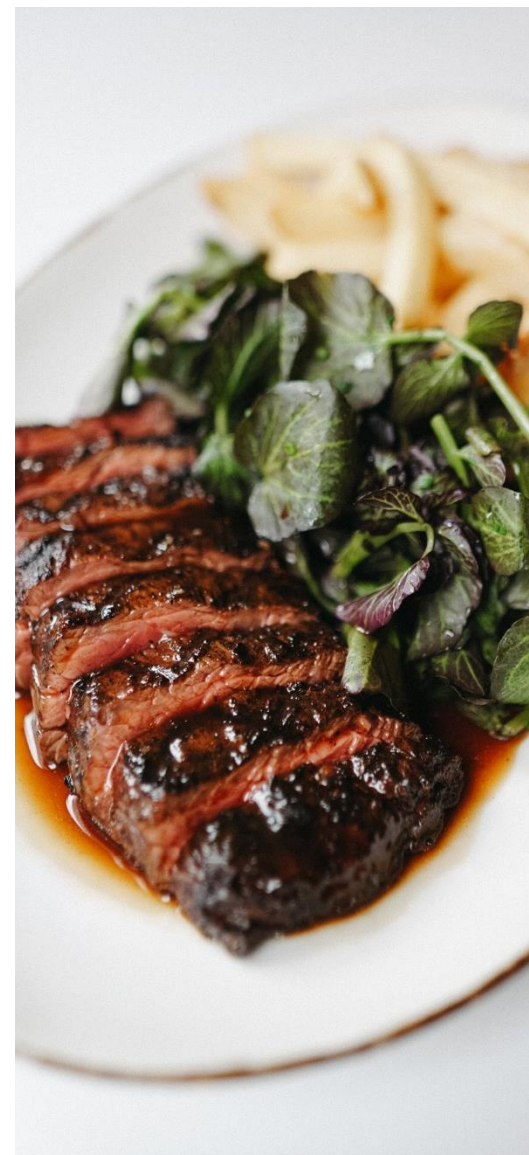
Warm Apple Crisp with Vanilla Bean
Ice Cream

Black Cherry Ricotta Cheesecake

Boston Cream Pie

Chocolate Lava Cake

120 Per Person



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Buffet dinners require a 25-person minimum and must be ordered for the full guarantee of the group. All pricing is subject to change without notice. All food and beverage is subject to 18% taxable service charge, 7% Massachusetts sales tax and 12% taxable administrative fee. Gluten free and vegan options are available upon request.

RECEPTIONS



COLD

Vegetarian

Avocado Toast, Lavender Honey, Candied Pecans, Ricotta 9
 Tomato & Mozzarella Bruschetta, Basil, Balsamic, Crostini 9
 Hummus Crudite, Crisp Vegetables 9

Sea

Shrimp Cocktail, Lemon, Chive, Cocktail Sauce 10
 Seared Ahi Tuna, Pickled Ginger, Crisp Wonton, Wasabi* 10
 Lobster Profiteroles, Tarragon, Citrus, Espelette 12

Land

Fresh Lemongrass Chicken Spring Rolls, Thai Basil, Mint, Peanut Sauce 10
 Duck Mousse on Crostini, Fine Herbs, Port Wine 10
 Grilled Beef Tenderloin, Red Pepper Puree, Crème Fraiche* 12

HOT

Vegetarian

Brie & Seasonal Fruit, Toasted Almond, Sumac 9
 Fig & Fontina Mini Grilled Cheese, Garlic Butter, Brioche 9
 Wild Mushroom & Goat Cheese Tart, Chevre, Chives 9
 Butternut Squash Arancini, San Marzano Tomato Sauce 9
 Mini Chickpea Falafel, Tzatziki, Pickled Onion 9

Land & Sea

Crab Cake, Citrus Aioli, Corn Salsa 10
 Sesame Chicken Tender, Ginger Soy, Orange 10
 Mini Shredded Chicken Tacos, Avocado, Cilantro, Lime 10
 Short Rib Bourguignon, Puff Pastry, Red Wine Reduction 10

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Passed items require a 20-person minimum and must be ordered for the full guarantee of the group. Gluten free and vegan options are available upon request.

RECEPTIONS

HOUSE SIGNATURE CHARCUTERIE & FROMAGE TABLE

A variety of artisanal cured meats and cheeses, with honeycomb, marinated olives, fig jam, grilled crostini, and lavash crackers.

40 per person

RAW BAR

Lobster Cocktail, Poached Shrimp, Wellfleet Oysters, Littleneck Clams, Lemon, Mignonette, Cocktail Sauce

MP per person

Add a live shucker for \$250 (2-hours)

MEZZE

Chef's assortment of Chickpea Falafel, Baba Ghanoush, Moroccan Carrot Spread, Sesame-Lemon Hummus and Tzatziki

Accompanied by Crisp Vegetables, Warm Pita and Lavash Crackers

28 per person

SUSHI STATION

A variety of fresh sushi rolls with wasabi, soy and pickled ginger. Featured rolls include Spicy Tuna, Salmon, Shrimp, California, and Philadelphia.

48 per person, (6 pieces per person)

Add a live sushi chef for \$400 for 2-hours courtesy of FUJI Ink Block

HANDHELDS

Mini Portobello Panini
Sautéed Greens, Roasted Peppers

Falafel Mini Gyros
Tzatziki, Tomato, Cucumber

Lobster Roll
Citrus-Tarragon Mayonnaise, Griddled Brioche +\$8

Open Faced Grilled Chicken
Smashed Avocado, Multigrain

Mini Chicken Pesto Panini
Cured Tomato, Mozzarella

Classic Aged Beef Slider
Bacon, Cheddar, Caramelized Onions

(3) Selections – 38 per person

(5) Selections – 48 per person



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Reception stations require a 20-person minimum per display and must be ordered for the full guarantee of the group. Gluten free and vegan options are available upon request.

RECEPTIONS



PROPER PUB

Warm Soft Pretzels
with Ale Fondue and Yellow Mustard

Mini All Beef Franks
in Puff Pastry with Brown Mustard

Boneless Buffalo Chicken
with Ranch Dressing, Celery and Carrot Sticks

Steak n' Cheese Eggrolls
with Chili Aioli

Sweet n' Sour Brussels Sprout
with Balsamic Glaze

Truffle Parmesan Fries
in Mini Boxes

Tater Tot Poutine
with Beef Gravy and Cheese Curds

(3) Selections – 36 per person

(5) Selections – 54 per person

FLATBREADS

Margherita Moderne
with San Marzano Tomatoes, Burrata and Basil Pesto

Prosciutto & Fig
with Charred Red Onion, Chevre, Arugula and Grape Must Oil

Pepperoni & Saucisson
with Stewed Tomato and Mozzarella

Buffalo Chicken
with Jasper Hill Bleu, Mozzarella and Scallions

Vegetarian
Mushrooms, Peppers, Onions, Olives, Feta, Stewed Tomatoes, Mozzarella

BBQ Chicken
with Red Onion, Cilantro, Mozzarella and Gouda

(3) Selections – 36 per person

(4) Selections – 40 per person

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RECEPTIONS

SMALL PLATES

Petite sized individual plates

Seafood

Tuna Poke, Ginger Dressing, Pickled Vegetables
Harvest Grains, Grilled Shrimp, Pepitas, Cider Vinaigrette
Jonah Crab Cake, Citrus Aioli, Corn Salsa
Mini Lobster Roll +\$8

Meat & Poultry

Braised Korean Short Rib, Kimchi, Sticky Rice
Peanut Chicken Satay over Chilled Sesame Noodles
Chicken Tika Masala, Basmati, Toasted Almonds, Cilantro
Duck Bao Buns, Pickled Cucumber, Hoisin
Tater Tot Poutine, Braised Short Rib, Gravy

Vegetables

Guacamole, Cotija, Plantain Chips
Fig & Poached Pear Salad, Blue Cheese, Candied Pecans
Burrata & Roasted Beets, Saffron, Wheat Berries
Falafel, Tzatziki, Tabouleh
Crispy Brussels Sprouts, Roasted Pepper, Balsamic Glaze
Vegetable-Tofu Pad Thai
Porcini Ravioli, Mushrooms, Braised Leeks
Grains with Wild Rice, Chia, Sweet Potato, Tofu, Vegetables

(4) Selections – 50 per person

(6) Selections – 72 per person

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SWEETS

Chef's Seasonal Crisp with Vanilla Bean Ice Cream
Mini Boston Cream Pies, etc.
Petite Tiramisu
Chocolate Torte
Mini Cheesecake Bites
26 per person



Reception stations require a 20-person minimum per display and must be ordered for the full guarantee of the group. Gluten free and vegan options are available upon request.

BREAKS

SNACKS

Minimum guest count of 15

Prices are per person

Select three for \$25

Select four for \$32

Based on 90-minutes of service



Sweet

Cinnamon Spiced Warm Churros
with Chocolate and Caramel Sauces

House Baked Fudge Brownies

The Bakehouse

Our Signature Warm Chocolate
Chip Cookies

Cheesecake Bites

Assorted French Macarons

Whoopie Pies

Savory

Bagged Potato Chips & Pretzels

Crisp Vegetables with Ranch Dip

Individual Hummus & Pita Bread

The Pop Shop

Cayenne-Brown Butter Popcorn
Fresh from the Popper

Individual Mixed Nuts

Warm Soft Pretzels with Mustard

Healthy

Overnight Oats with Berries

Fresh Fruit Cups

Whole Fruit Display

Individual Jars of Trail Mix

Assorted Protein & Granola Bars

Beverages

Half-Day Beverage Service

Refreshed Up To Four Hours

Hot Beverages 21

Cold Beverages 9

Hot and Cold Beverages 30

All-Day Beverage Service

Refreshed Up To Eight Hours

Hot Beverages 28

Cold Beverages 16

Hot and Cold Beverages 44

À La Carte Beverages

Each Bottle/Can Is Charged on Consumption

Naked All Natural Smoothies 100/dz

Assorted Vitamin Water 7

Assorted Soft Drinks 6.5

Red Bull 8

Bottled Still Water 7

Bottled Sparkling Water 7

Fresh Infused Waters 42/Gallon

Cucumber Mint, Watermelon Mint, Citrus

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All pricing is subject to change without notice. All food and beverage is subject to 18% taxable service charge, 7% Massachusetts sales tax and 12% taxable administrative fee.

BARS PACKAGES

All events serving alcohol require
(1) bartender per 60 guests

There is a \$150.00 service charge
for each bartender

HOSTED

Pricing is per person

Beer & Wine

\$34 for first hour

\$16 for each additional hour

Standard Beer, Wine & Liquor

\$38 for first hour

\$18 for each additional hour

Premium Beer, Wine & Liquor

\$40 for first hour

\$20 for each additional hour

Platinum Beer, Wine & Liquor

\$44 for first hour

\$24 for each additional hour



BAR TIERS

Standard

Vodka – Wheatley
Gin – Farmer's Organic
Rum – Sailor Jerry Spiced
Tequila- Corazón Blanco
Whiskey - Four Roses
Scotch – Famous Grouse

Premium

Vodka – Tito's
Gin – Bombay Sapphire
Rum – 10 To 1 Aged
Tequila- Milagro Blanco
Whiskey- Maker's Mark Bourbon
Scotch – Monkey Shoulder

Platinum

Vodka – Grey Goose
Gin – Hendrick's
Rum – Appleton 12 Yr.
Tequila- Casamigos Blanco
Whiskey- Woodford Reserve Bourbon
Scotch – Glenfiddich 12 Yr. Single Malt

CONSUMPTION

Note all consumption bars are cashless
and require credit card payments.
Pricing is per drink

Beer

Domestic 9

Craft, Imported 11

Craft 16oz Cans 14

23oz Draft 15 (*Bar & Restaurant only*)

Wine

House 18

Premium 22

Specialty Cocktails

Espresso Martinis 22

Aperol Spritz 22

Seasonal Sangria (*White & Red*) 22

Margaritas (*Spicy, Fruity, Classic*) 22

Classics (*Old Fashioned, Negroni*) 24

Mocktails 14

Seasonal Lime Rickey

Fruit Purée, Lime Juice, Seltzer

Citrus Spritz

*Blood Orange, Grapefruit, Agave,
Fresh Mint, Soda*

NA Espresso Martini

Espresso, Cinnamon, Simple, Cream

*All pricing is subject to change without notice. All food and
beverage is subject to 18% taxable service charge, 7%
Massachusetts sales tax and 12% taxable administrative fee.*

EVENT GUIDELINES

FOOD & BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the hotel by the customer, guests or exhibitors. Hotel AKA Back Bay is the only licensed authority to sell and serve alcohol for consumption on premise. Massachusetts State law requires persons to be a minimum of 21 years of age to consume alcoholic beverages and must possess a valid form of identification. Hotel reserves the right to refuse alcohol service to anyone. Please note: On Sunday, any alcoholic beverage service must begin after 10:00am.

TAX & SERVICE FEES

All pricing is per person unless otherwise noted. A mandatory 18% service charge which is paid in its entirety to banquet employees, a 12% taxable administration charge, and a 7% state meals tax will be added to your check. The administrative fee is not a gratuity and will not be distributed as a gratuity (or in any manner) to the banquet employees who provided service to guests. The hotel will retain the full amount of the administrative fee to defray its administrative costs.

ATTENDANCE GUARANTEES

Ten (10) business days prior to all food and beverage function, the hotel requires the customer to submit an expected number of guests for each scheduled event. Final guarantees are due to Catering/Convention Services by 12:00pm noon at least (3) business days prior to the first scheduled event date. If the guarantee is not received by the cutoff date, the hotel will assume the "expected" number of guests noted is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation and event staffing. Should the actual number of guests exceed the guarantee, the customer will be charged for the actual number of guests in attendance. The hotel will provide an overset in seating for up to 5% over the guarantee. The hotel will provide an overage of food up to 3% over the guarantee. Split meal choice menus may require an earlier guarantee date so please speak with your Catering or Convention Services Manager for details.

COAT CHECK

Coat racks are available complimentary. An attended coat check is available upon request for a taxable fee of \$150 for up to five hours of event time.

EVENT FEES

One bartender is required for every 60-guests. There is a \$150 bartender service charge for each bartender. A service attendant/chef fee is required for any action station. We require 1 chef/attendant per 75 guests for any action station. Please note: Events are staffed, and food is ordered based on your guarantee. If the guarantee should change within 72 hours, additional fees may apply.

FUNCTION ROOMS

Function rooms are assigned by the hotel according to the guaranteed minimum number of guests anticipated. The hotel reserves the right to change rooms based on the increase or decrease in the amount of the group's attendees. The hotel will provide notification to the client should a room change need to be made. Please note: Room rental fees are subject to a 12% taxable administrative fee. Room re-set fees may apply if changes to the room are made on-site.

SMOKING & VAPING

In accordance with the Massachusetts Clean Air Act, the hotel is a smoke-free environment. Vaping will also not be permitted inside of the hotel.

DAMAGES

Any damages to the hotel, as a result of group activity, will be subject to a repair charge. A scheduled walkthrough should be arranged through Catering/Convention Services prior to move-in and after move-out to assess the condition. Damages include hotel rooms. Deep clean fees may apply should an attendee smoke or vape in a function room.

DEPOSITS

Deposits are due as outlined in your sales agreement.